

USER MANUAL

SAFETY INSTRUCTIONS

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

IMPORTANT TO BE READ AND OBSERVED

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any) and electrical connections, and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electrical shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

Do not remove the oven from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible - risk of burn.

⚠ Do not install the appliance behind a decorative door - risk of fire.

ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electrical shock.

⚠ In case of replacement of power cable, contact an authorized service center.

CLEANING AND MAINTENANCE


⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance. - risk of burn.


⚠ **WARNING:** Switch off the appliance before replacing the lamp - risk of electrical shock.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The  symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

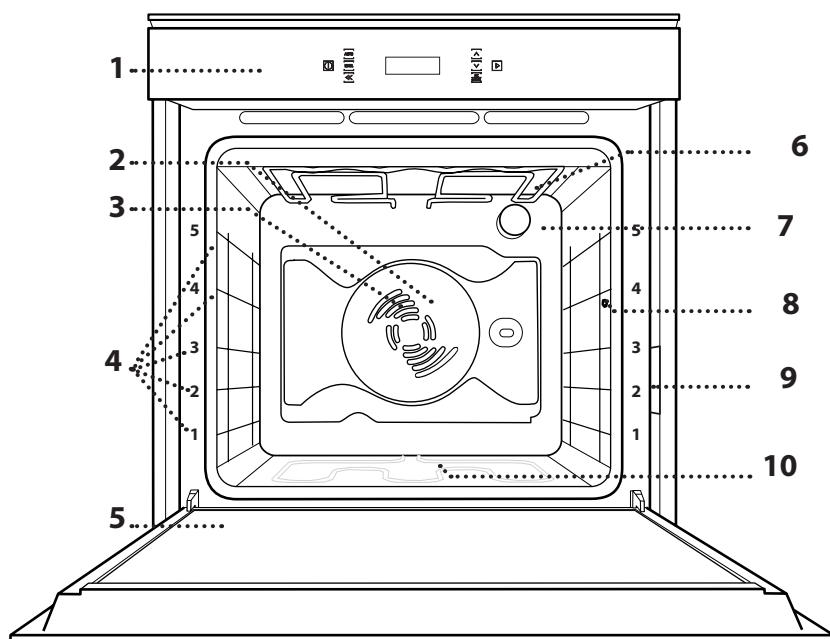
ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

ECO DESIGN DECLARATION

This appliance meets the Eco Design requirements of European Regulations n.65/2014 and 66/2014 in conformity to the European standard EN 60350-1.

PRODUCT DESCRIPTION



1. Control panel
2. Fan
3. Circular heating element (not visible)
4. Shelf guides
(the level is indicated on the front of the oven)
5. Door
6. Upper heating element / grill
7. Lamp
8. Meat probe connection
9. Identification plate
(not to be removed)
10. Lower heating element
(not visible)

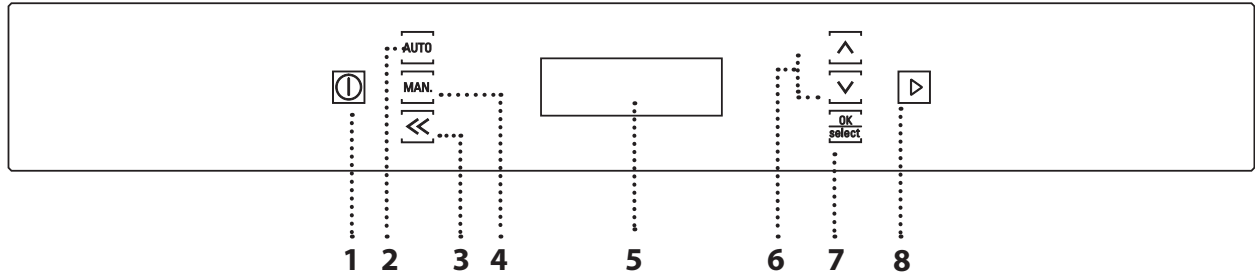
Please note:

The cooling fan may switch itself on every so often during cooking in order to reduce energy consumption.

Once cooking is complete and the oven has been switched off, the cooling fan may continue to run for a certain period of time.

When the oven door is opened during cooking, the heating elements switch off.

CONTROL PANEL



1. ON/OFF

For switching the oven on and off and for stopping an active function.

2. AUTOMATIC FUNCTIONS

For scrolling through the list of automatic functions.

3. BACK

For returning to the previous settings menu.

4. MANUAL FUNCTIONS

For scrolling through the list of manual functions.

5. DISPLAY

6. NAVIGATION BUTTONS

For changing the settings and values of a function.

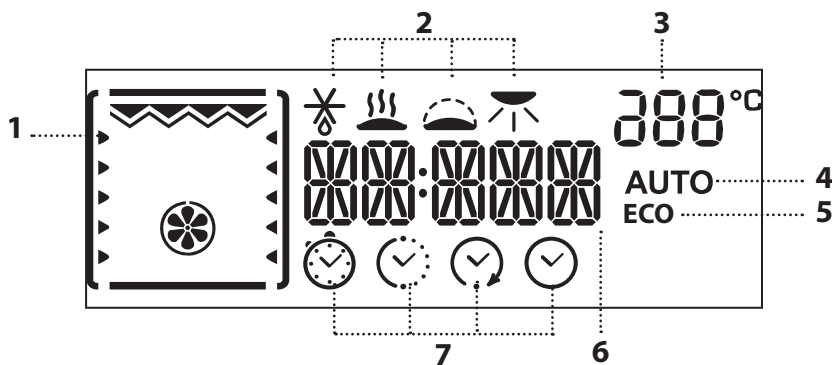
7. CONFIRMATION BUTTON

For confirming a selected function or a set value.

8. START

For starting a function using the specified or basic settings.

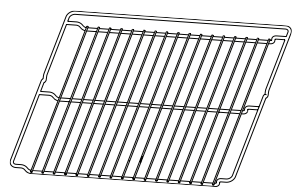
DESCRIPTION OF DISPLAY



1. Symbol for the function selected, cooking level indicator
2. Functions: defrost, warm keeping, rising, browning, cleaning
3. Function settings (temperature, grill level, etc.)
4. Automatic
5. Eco function
6. Digital display
7. Setting the timer, cooking time, delayed start and the clock

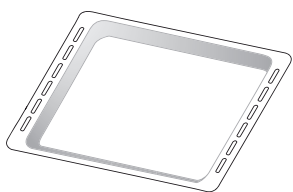
ACCESSORIES

WIRE SHELF



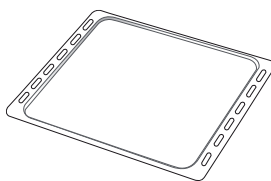
For use in cooking food or as a support for pans, baking pans and other ovenproof cooking receptacles.

DRIP TRAY



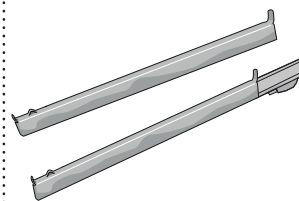
For use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or to collect cooking juices when positioned under the wire shelf.

BAKING TRAY



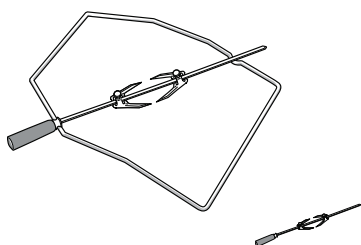
For use in cooking bread and pastry products, but also for meat, fish en papillote, etc.

SLIDING RUNNERS *



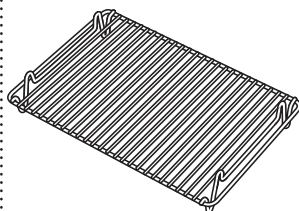
To facilitate inserting or removing accessories.

TURNSPIT *



For roasting large pieces of meat and poultry. uniformly in conjunction with the "Turbo grill" function.

GRILL PAN SET *



To be placed inside the drip tray, creating a useful set for grilling meat, fish or vegetables.

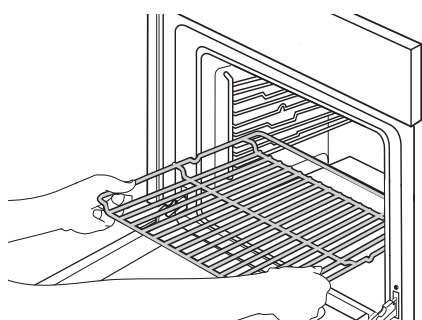
*Available only on certain models.

The number of accessories may vary depending on which model is purchased.

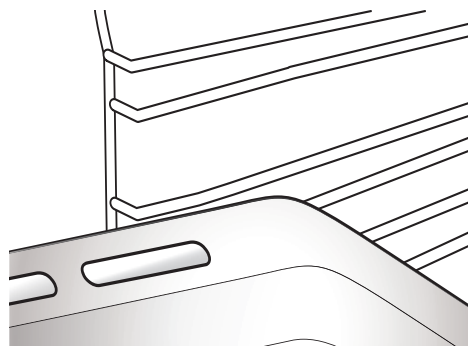
Other accessories that are not supplied can be purchased separately from the After-Sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

1. Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

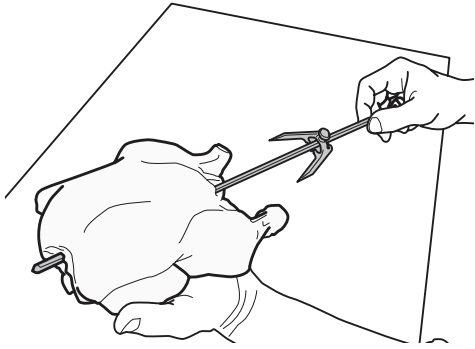


2. Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

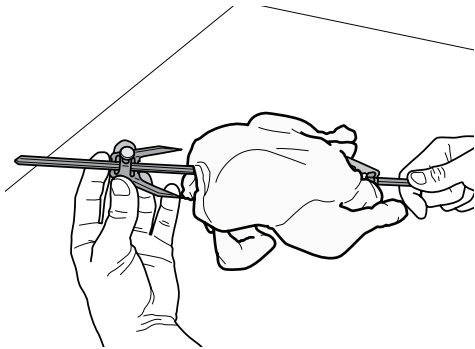


USING THE TURNSPIT (IF PRESENT)

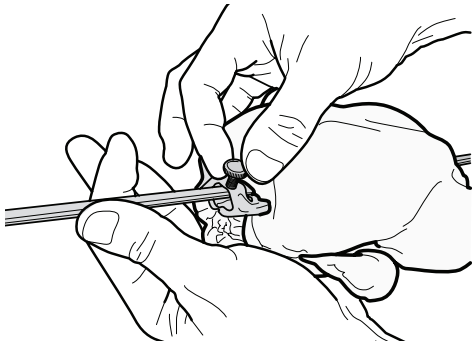
1. Insert the skewer into the centre of the meat and slide it in until it is held firmly in place on the fork.



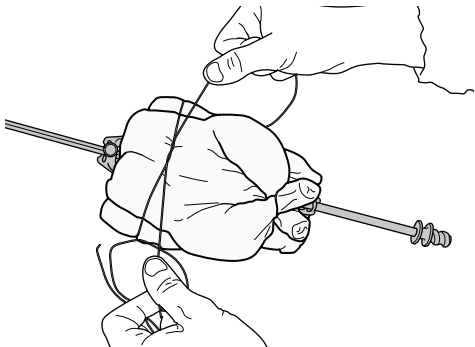
2. Push the second fork onto the skewer and slide it on until it holds the meat firmly in place.



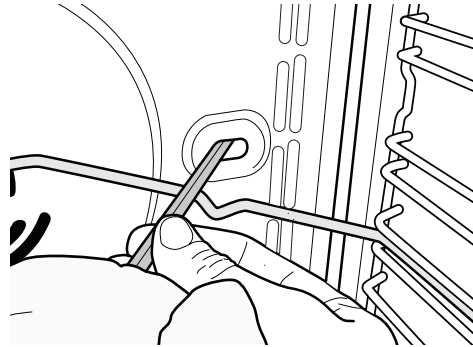
3. Tighten the fixing screw to secure it in position.



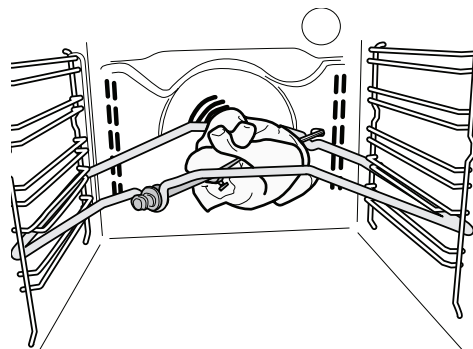
4. If cooking poultry, be sure to secure the meat with twine.



5. Insert the support at the second level, then insert the tip of the skewer in the seating located on the rear wall of the oven compartment.



6. Rest the round part of the skewer on the relevant support.

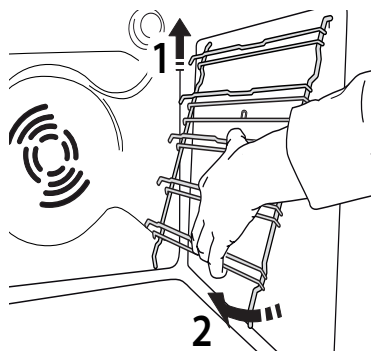


To use the turnspit, select the "Turbo grill" function. To collect the cooking juices, position the drip tray below the meat and add 500 ml of water.

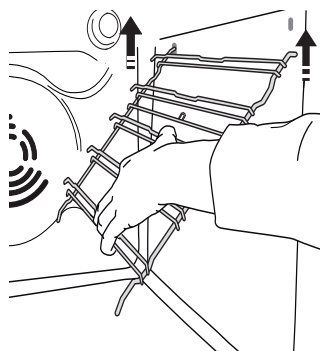
To avoid burning yourself, manipulate the hot skewer with the plastic handle (which must be removed before cooking).

REMOVING AND REFITTING THE SHELF GUIDES

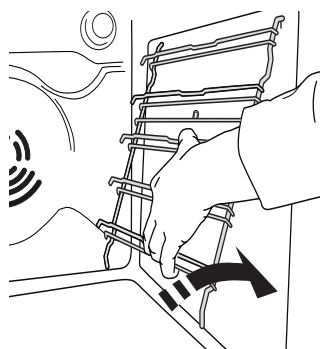
1. To remove the shelf guides, lift the guides up (1) and then gently pull the lower part out of its seating (2): the shelf guides can now be removed.



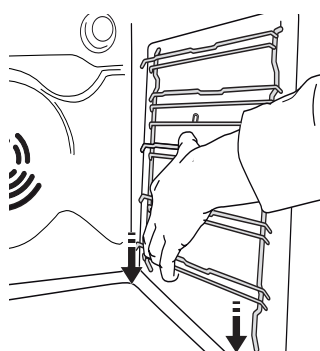
2. To refit the shelf guides, first fit them back into their upper seating.



3. Keep them raised as you bring them nearer to the compartment.

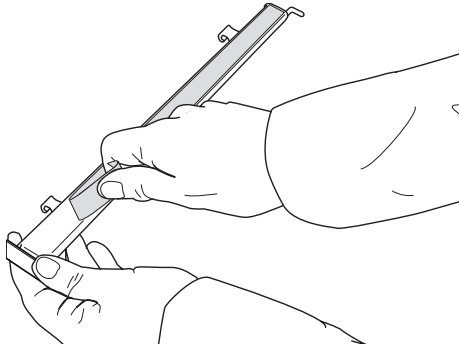


4. Position them into the lower seatings.

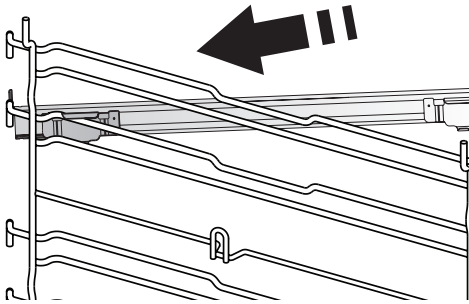


FITTING THE SLIDING RUNNERS (ONLY IN SOME MODELS)

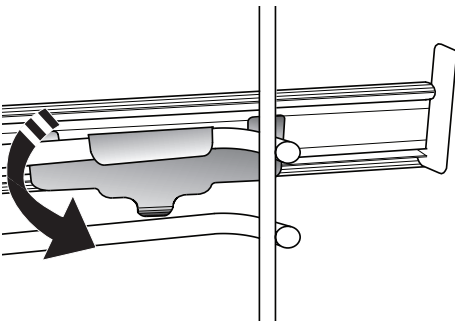
1. Remove the shelf guides.
2. Remove the plastic protection from the sliding runners.



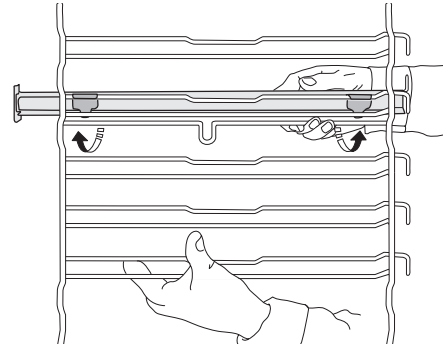
3. Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. (fig. A); lower the other clip into position.



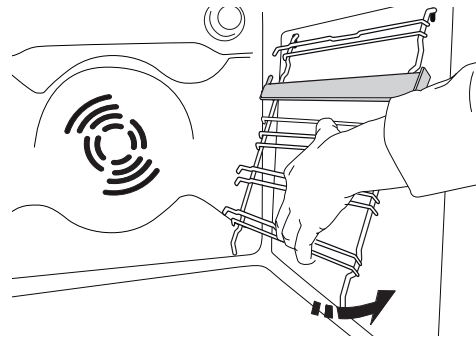
4. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely.



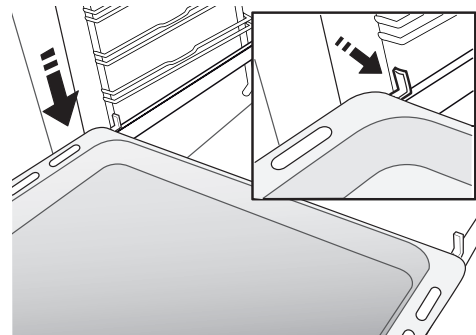
5. Repeat these steps on the other shelf guide on the same level. The sliding runners can be fitted on any level.










6. Refit the shelf guides.


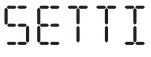


7. Position the accessories on the shelf guides.



FUNCTIONS

MAN. MANUALS	
	CONVENTIONAL 1-9 For cooking any kind of dish on one shelf only. Use the 3rd shelf. To cook pizza, savoury pies and sweets with liquid fillings, use the 1st or 2nd shelf. Preheat the oven before placing food inside.
	CONVECTION BAKE 2-9 For cooking meat and cakes with juicy fillings (savoury or sweet) on single shelf. Use the 3rd shelf. Preheat the oven before cooking.
	FORCED AIR 3-9 For cooking a variety of food requiring the same cooking temperature on several shelves (maximum three) at the same time (e.g., fish, vegetables, desserts). This function can be used to cook different foods without odours being transferred from one food to another. Use the 3rd level to cook on one shelf only; the 1st and 4th levels to cook on two shelves; and the 1st, 3rd and 5th levels to cook on three shelves. Preheat the oven before placing food inside.
	GRILL 4-9 For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. We recommend placing food on the 4th or 5th shelf. When grilling meat, we recommend using a drip tray to collect the cooking juices: position it on the 3rd or 4th shelf, adding approximately 500 ml of drinking water. The oven does not have to be preheated. During cooking, the oven door must remain closed.
	TURBO GRILL 5-9 For roasting large joints of meat (legs, roast beef, chicken). Position the food on the middle shelves. We recommend using a drip tray to collect the cooking juices: position it on the 1st or 2nd level, adding approximately half a litre of water. The oven does not have to be preheated. During cooking, the oven door must remain closed. The roasting spit (if provided) can be used with this function.
	MAXI COOKING 6-9 For cooking large joints of meat (above 2.5 kg). Use the 1st or 2nd shelves, depending on the size of the joint. The oven does not have to be preheated. We suggest turning the meat during cooking to obtain uniform browning on both sides. It is advisable to baste the meat every now and again so that it does not become too dry.
	FAST PREHEATING 7-9 For heating the oven up quickly.

	ECO FORCED AIR 8-9 For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.
	SETTING 9-9 For changing the oven settings (time, language, audible signal volume, brightness, ECO mode, unit of measurement). Please note: When Eco mode is active, the brightness of the display will be reduced after a few seconds to save energy. It is reactivated automatically whenever any of the buttons are pressed, etc.

* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014

AUTO **AUTOMATIC MODES**

MEAT AUTO **MEAT** 1-9

This function automatically selects the best temperature and cooking method for meat (beef, veal, pork, lamb, etc.). The temperature may be modified within a given range to perfectly suit different recipes and personal tastes. This function intermittently activates the fan at low speed to prevent the food from drying out too much. Use the 2nd shelf. The oven does not have to be preheated.

POULTRY AUTO **POULTRY** 2-9

This function automatically selects the best temperature and cooking method for poultry. The temperature may be modified within a given range to perfectly suit different recipes and personal tastes. This function intermittently activates the fan at low speed to prevent the food from drying out too much. Use the 2nd shelf. The oven does not have to be preheated.

CASSEROLE AUTO **CASSEROLE** 3-9

The function automatically selects the best cooking mode and temperature for baking any dish prepared with pasta (lasagne, cannelloni, etc.). The temperature may be modified within a given range to perfectly suit different recipes and personal tastes. Use the 2nd shelf. The oven does not have to be preheated.

BREAD AUTO **BREAD** 4-9

The function automatically selects the best cooking mode and temperature for baking any type of bread (baguettes, bread rolls, sandwich loaf, etc.). The temperature may be modified within a given range to perfectly suit different recipes and personal tastes. Use the 2nd shelf. The oven does not have to be preheated.

PIZZA AUTO **PIZZA** 5-9

The function automatically selects the best cooking mode and temperature for baking any type of pizza (thin pizza, home-style pizza, flat bread, etc.). The temperature may be modified within a given range to perfectly suit different recipes and personal tastes. Use the 2nd shelf. The oven does not have to be preheated.

PASTRY AUTO **PASTRY** 6-9

This function automatically selects the best temperature and cooking method for all kinds of pastries (leavened cakes, filled cakes, tarts, etc.). The temperature may be modified within a given range to perfectly suit different recipes and personal tastes. Use the 2nd or 3rd shelf. The oven does not have to be preheated.

RISING AUTO **RISING** 7-9

For helping sweet or savoury dough to rise effectively. Place the dough on the 2nd shelf. The oven does not have to be preheated. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.

WARM KEEPING AUTO **WARM KEEPING** 8-9

For keeping just-cooked food hot and crisp (e.g., meat, fried food or flans). Place the food on the middle shelf. The function will not activate if the compartment temperature is above 65°C.

SLOW COOKING AUTO **SLOW COOKING** 9-9

For gently cooking meat (at 90 °C) and fish (at 85 °C). This function cooks food slowly to make sure that it stays tender and succulent. Thanks to the low temperature, the food does not brown on the outside and the end result is similar to steam cooking.

We recommend searing roast meat in a pan first to brown the meat and help seal in its natural juices. Cooking times range from two hours for fish weighing 300 g to four or five hours for fish weighing 3 kg. Cooking times range from 4 hours for 1 kg joints of meat to 6-7 hours for 3 kg joints of meat.

For best results, do not open the oven door while cooking is in progress, as this will allow the heat to escape. Use the meat probe (if available) or a standard oven thermometer for measuring the temperature of food. For gently cooking meat (at 90 °C) and fish (at 85 °C).

USING THE APPLIANCE FOR THE FIRST TIME

1. SELECT THE LANGUAGE

You will need to set the language and the time of day when you switch on the appliance for the first time: "ENGLISH" will scroll along the display.



Use **▲** or **▼** to scroll through the list of available languages and select the one you require. Press **OK select** to confirm your selection.

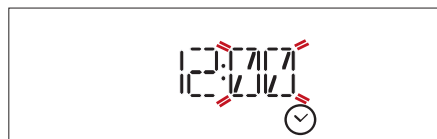
Please note: The language can subsequently be changed from the "SETTING" menu.

2. SET THE TIME

After selecting the language, you will need to set the current time. The two digits for the hour will flash on the display.



Use **▲** or **▼** to set the correct hour and press **OK select** to confirm: the two digits for the minutes will flash on the display.



Use **▲** or **▼** to set the minutes and press **OK select** to confirm.

Please note: You may need to set the time again following lengthy power outages.

3. REHEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

Remove any protective cardboard or transparent film from the oven and remove any accessories that may be inside.

Heat the oven to 200° C for about one hour, ideally using a function with air circulation (e.g., "Forced Air" or "Convection Bake").

Follow the instructions for setting the function correctly.

Please note: It is advisable to air the room after using the appliance for the first time.

DAILY USE

1. SELECT A FUNCTION

Press ① to switch on the oven, then use **AUTO** or **MAN.** to scroll through the menus of the manual and automatic functions.

Keep pressing **MAN.** or **AUTO** until the function you require is shown on the display and then press **OK select** to confirm.

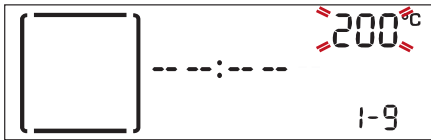


2. SET THE FUNCTION

After having selected the function you require, you can change its settings.

The display will show the settings that can be changed in sequence.

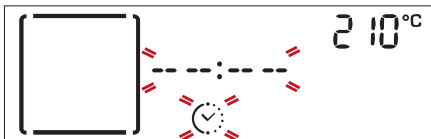
TEMPERATURE/GRILL LEVEL




When the value flashes on the display, use **▲** or **▼** change it, then press **OK select** to confirm and continue to alter the settings that follow (if possible).

Please note: Once the function has been activated, you can adjust the temperature by using **▲** or **▼**.

DURATION



When the  symbol flashes on the display, use **▲** or **▼** to set the cooking time you require and then press **OK select** to confirm.


You do not have to set the cooking time if you want to manage cooking manually: press **OK select** to confirm and start the function.

In this case, you cannot set the end cooking time by programming a delayed start.

Please note: the selected cooking time can be adjusted while the cooking is in progress by pressing **◀**: Use **▲** or **▼** to adjust it and **OK select** to confirm.

SETTING THE END COOKING TIME (DELAYED START)

In many functions, once you have set a cooking time you can delay starting the function by programming its end time.

The display shows the end time while the  symbol flashes.



Use **▲** or **▼** to set the desired end cooking time, and press **OK select** to confirm.

Insert the food into the oven, close the door, and press **▶** to activate the function: the oven will switch on automatically after the period of time calculated for the cooking to end at the set time.



Please note: whatever the case, it is possible to cancel the waiting time and activate the function immediately by pressing **▶**.

This setting also deactivates the oven's preheating phase. Press **◀** at any time to change the previously set value.

3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press **▶** to activate the function.



You can press ① at any time to pause the function that is currently active.

4. PREHEATING

Some functions have an oven preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature.



At this point, open the door, place the food in the oven, close the door and start cooking.

Please note: placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

Opening the door during the preheating phase will pause it. The cooking time does not include a preheating phase.

You can always change the temperature you want to reach by pressing \wedge or \vee .

5. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete.



Press \triangleright to continue cooking in manual mode (without a programmed cooking time) or use \wedge to extend the cooking time by setting a new duration. In both cases, the temperature or the grill level settings will be retained.

BROWNING

Some functions of the oven enable you to brown the surface of the food by activating the grill once cooking is complete.



When the display shows the relevant message, if required press $\frac{OK}{select}$ to start a five-minute browning cycle.



To stop the function at any time whilst activated, press ⓪ .

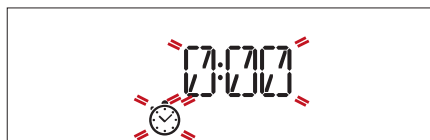
. TIMER

When the oven is switched off, the display can be used as a timer. To activate the function, make sure that the oven is switched off and then press \wedge or \vee : The ⌚ symbol will flash on the display.



Use \wedge or \vee to set the length of time you require and then press $\frac{OK}{select}$ to activate the timer.

An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.



Please note: The timer does not activate any of the cooking cycles.

Use \wedge or \vee to change the timer; press \ll to switch the timer off at any time.

Once the timer has been activated, you can also select and activate a function.

Press ⓪ to switch on the oven, then select the function you require.

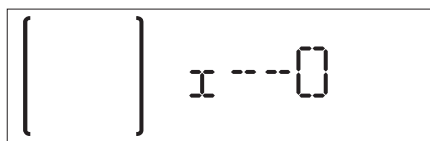
Once the function has started, the timer will continue to count down independently without interfering with the function itself.



To deactivate the timer, press ⓪ to stop the current function, then press \ll .

. KEY LOCK

To lock the keypad, press and hold $\frac{OK}{select}$ and \ll at the same time for at least five seconds.



Do this again to unlock the keypad.

Please note: This function can also be activated during cooking.

For safety reasons, the oven can be switched off at any time by pressing and holding ⓪ .

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.

Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings.

Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

The "Forced Air" function enables you to cook different foods (such as fish and vegetables) on different shelves at the same time.

Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

DESSERTS

Cook delicate desserts on one shelf only with the Conventional function.

Use dark-coloured metal baking pans and always place them on the wire rack supplied.

To cook on more than one shelf, select the "Forced Air" function and position the cake tins on different wire racks to facilitate the circulation of hot air.

To check whether a leavened cake is fully cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.

If using non-stick baking pans, do not butter the edges as the dessert may not rise evenly around the edges.

If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.

For desserts with moist fillings or toppings (such as cheesecake or fruit tarts), use the "Convection Bake" function.

If the base of the cake is soggy, put the wire rack on a lower shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

PIZZA

Lightly grease the baking trays to ensure the pizza has a crispy base.

Sprinkle the mozzarella cheese over the pizza two-thirds of the way through cooking.

RISING

It is always best to cover the dough with a damp cloth before placing it in the oven.

Dough proving time with this function is reduced by approximately one-third compared to proving at room temperature (20-25°C).

The rising time for pizza starts at around one hour for 1 kg of dough.

MEAT















































Use any kind of baking tray or pyrex dish suited to the size of the piece of meat being cooked.









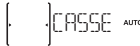

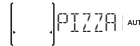







For roast meat, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.











































When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire rack farther away from the grill. Turn the meat two-thirds of the way through cooking.









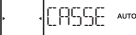


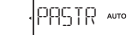






To collect the cooking juices, pour half a litre of water into the drip tray and position this directly under the wire rack holding the meat. Top-up when necessary.







































COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Leavened cakes	 PASTR <small>AUTO</small>	-	160 - 180	30 - 90	2 / 3 
		Yes	160 - 180	30 - 90	4  1 
Filled cake (cheesecake, strudel, fruit pie)	 PASTR <small>AUTO</small>	-	160 – 200	30 - 85	3 
		Yes	160 – 200	35 - 90	4  1 
Biscuits/tartlets	 PASTR <small>AUTO</small>	-	170 – 180	15 - 45	3 
		Yes	160 - 170	20 - 45	4  1 
		Yes	160 - 170	20 - 45 ***	5  3  1 
Choux buns		Yes	180 - 200	30 - 40	3 
		Yes	180 - 190	35 - 45	4  1 
		Yes	180 - 190	35 - 45 ***	5  3  1 
Meringues		Yes	90	110 - 150	3 
		Yes	90	130 - 150	4  1 
		Yes	90	140 - 160 ***	5  3  1 
Pizza (Thin, thick, flat bread)	 PIZZA <small>AUTO</small>	-	220 - 250	20 - 40	2 
		Yes	220 - 240	20 - 40	4  1 
		Yes	220 - 240	25 - 50 ***	5  3  1 

MANUAL FUNCTIONS	 Conventional	 Grill	 Turbo Grill	 Forced Air	 Convection Bake	 Eco Forced Air
AUTOMATIC FUNCTIONS	 MEAT <small>AUTO</small> Meat	 POULT <small>AUTO</small> Poultry	 CASSE <small>AUTO</small> Casserole	 BREAD <small>AUTO</small> Bread	 PIZZA <small>AUTO</small> Pizza	 PASTR <small>AUTO</small> Pastry
ACCESSORIES	 Wire Rack	 Baking tray or cake tin on the wire rack	 Drip tray / Dessert tray / Baking tray on wire rack	 Drip tray	 Drip tray with 500 ml of water	 Baking tray

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Bread loaf 1 kg	 BREAD <small>AUTO</small>	-	180 - 220	50 - 70	 2
Rolls	 BREAD <small>AUTO</small>	-	180 - 220	30 - 50	 2
Bread		Yes	180 - 200	30 - 60	 4  1
Frozen pizza	 PIZZA <small>AUTO</small>	Yes	250	10 - 20	 3
		Yes	250	10 - 20	 4  1
Salty cakes (vegetable pie, quiche)		Yes	180 - 190	40 - 55	 2 / 3
		Yes	180 - 190	45 - 60	 4  1
		Yes	180 - 190	45 - 70 ***	 5  3  1
Vol-au-vent / puff pastry crackers		Yes	190 - 200	20 - 30	 3
		Yes	180 - 190	20 - 40	 4  1
		Yes	180 - 190	20 - 40 ***	 5  3  1
Lasagne/soufflé	 CASSE <small>AUTO</small>	-	190 - 200	40 - 65	 3
Baked pasta/cannelloni	 CASSE <small>AUTO</small>	-	190 - 200	25 - 45	 3
Lamb/veal/ beef/pork 1 kg	 MEAT <small>AUTO</small>	-	190 - 200	60 - 90	 3
Poultry/rabbit/duck 1 kg	 POULT <small>AUTO</small>	-	200 - 230	50 - 80	 3
Turkey / goose 3 kg	 POULT <small>AUTO</small>	-	190 - 200	90 - 150	 2
Baked Whole Fish (fillet, whole)		Yes	180 - 200	40 - 60	 3






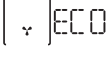




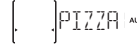







MANUAL FUNCTIONS	 Conventional	 Grill	 Turbo Grill	 Forced Air	 Convection Bake	 ECO
AUTOMATIC FUNCTIONS	 MEAT <small>AUTO</small> Meat	 POULT <small>AUTO</small> Poultry	 CASSE <small>AUTO</small> Casserole	 BREAD <small>AUTO</small> Bread	 PIZZA <small>AUTO</small> Pizza	 PASTR <small>AUTO</small> Pastry
ACCESSORIES	 Wire rack	 Baking tray or cake tin on the wire rack	 Drip tray / Dessert tray / Baking tray on wire rack	 Drip tray	 Drip tray with 500 ml water	 Baking tray

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	COOK TIME (Min.)	LEVEL AND ACCESSORIES
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 60	2 
Toasted bread		-	3 (High)	3 - 6	5 
Fish fillets/slices		-	2 (Medium)	20 - 30 *	4  3 
Sausages / kebabs / spare ribs / hamburgers		-	2 - 3 (Medium-High)	15 - 30 *	5  4 
Roast chicken 1-1.3 kg		-	2 (Medium)	55 - 70 **	2  1 
Roast beef rare 1 kg		-	2 (Medium)	35 - 50 **	3 
Leg of lamb/knuckle		-	2 (Medium)	60 - 90 **	3 
Roast potatoes		-	2 (Medium)	35 - 55 **	3 
Vegetable gratin		-	3 (High)	10 - 25	3 
Lasagne and meat		Yes	200	50 - 100 ***	4  1 
Meat and potatoes		Yes	200	45 - 100 ***	4  1 
Fish and vegetables		Yes	180	30 - 50 ***	4  1 
Complete meal: Fruit tart (level 5)/ lasagne (level 3)/ meat (level 1)		Yes	190	40 - 120 ***	5  3  1 
Stuffed roasting joints		-	200	80 - 120 ***	3 
Cuts of meat (rabbit, chicken, lamb)		-	200	50 - 100 ***	3 

* Turn food halfway through cooking.















** Turn food two-thirds of the way through cooking (if necessary).

*** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

MANUAL FUNCTIONS						
	Conventional	Grill	Turbo Grill	Forced Air	Convection Bake	Eco Forced Air
AUTOMATIC FUNCTIONS						
	Meat	Poultry	Casserole	Bread	Pizza	Pastry
ACCESSORIES						
	Wire rack	Baking dish or cake tin on the wire rack	Drip tray / Dessert tray / Baking tray on wire rack	Drip tray	Drip tray with 500 ml water	Baking tray

TESTED RECIPES

Compiled for the certification authorities in accordance with the standard IEC 60350-1

RECIPE	FUNCTION	PREHEAT	LEVEL	TEMP. (°C)	COOK TIME (Min.)	ACCESSORIES* AND NOTES
Shortbread		Yes	3	150	30 - 40	Drip tray / baking tray
		Yes	3	150	25 - 35	Drip tray/baking tray
		Yes	1 - 4	150	25 - 35	Shelf 4: baking tray Shelf 1: drip tray/baking tray
Small cakes		Yes	3	170	20 - 30	Drip tray / baking tray
		Yes	3	160	20 - 30	Drip tray/baking tray
		Yes	1 - 4	160	25 - 35	Shelf 4: baking tray Shelf 1: drip tray/baking tray
Fatless sponge cake		Yes	2	170	30 - 40	Cake tin on wire rack
		Yes	2	160	30 - 40	Cake tin on wire rack
		Yes	1 - 4	160	35 - 45	Shelf 4: cake tin on wire rack Shelf 1: Baking pan on wire rack
2 Apple pies		Yes	2	185	70 - 90	Cake tin on wire rack
		Yes	2	175	70 - 90	Cake tin on wire rack
		Yes	1 - 4	175	75 - 95	Shelf 4: cake tin on wire rack Shelf 1: cake tin on wire rack
Toast		-	5	3 (High)	4 - 6	Wire rack
Hamburgers		-	5	3 (High)	18 - 30	Shelf 5: wire rack (turn food halfway through cooking)
						Shelf 4: drip tray with water

* The accessories that are not supplied with this oven are available for purchase from our After-Sales Service.

Energy efficiency class (in accordance with the IEC 60350-1 standard): refer to the specific table to conduct the test.

MANUAL FUNCTIONS						
	Conventional	Grill	Turbo Grill	Forced Air	Convection Bake	Eco Forced Air

CLEANING

Do not use steam cleaning equipment.	Carry out the required operations with the oven cold.	Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.
Use protective gloves during all operations.	Disconnect the oven from the power supply.	

EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

- After every use, start cooling down the oven and then clean it while it is still a bit warm, removing any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking food with a high water content, cool the oven completely and then wipe it with a cloth or sponge.
- Clean the glass door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

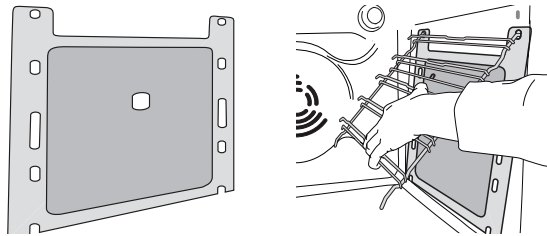
ACCESSORIES

- Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot.
- Food residues can be removed using a washing-up brush or a sponge.

CLEANING THE CATALYTIC PANELS

(ONLY IN SOME MODELS)

This oven can be equipped with special catalytic liners that facilitate cleaning of the cooking compartment thanks to their special self-cleaning coating, which is highly porous and able to absorb grease and grime. These panels are fitted to the shelf guides: When repositioning and then refitting the shelf guides, make sure that the hooks at the top are slotted into the appropriate holes in the panels.



To make best use of the catalytic panels' self-cleaning properties, we recommend heating the oven to 200 °C for around one hour using the "Convection Bake" function. The oven must be empty during this time. Then leave the oven to cool down before removing any remaining food residues using a non-abrasive sponge.

Please note: Using corrosive or abrasive cleaning agents, stiff brushes, pan scourers or oven sprays could damage the catalytic surface and compromise its self-cleaning properties.

Please contact our After-sales Service if you require replacement panels.

MAINTENANCE

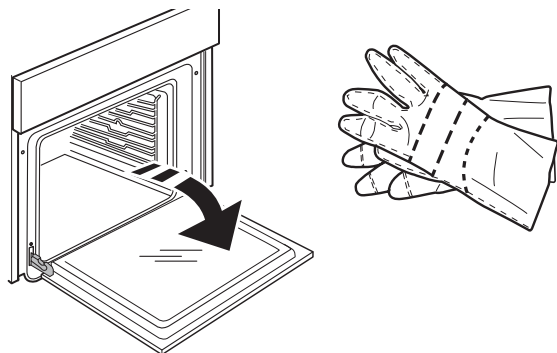
Use protective gloves during all operations.

Carry out the required operations with the oven cold.

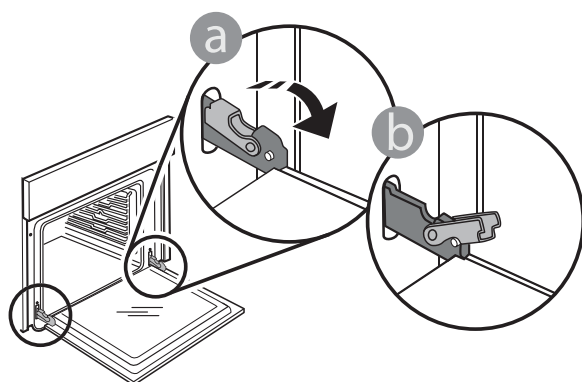
Disconnect the oven from the power supply.

REMOVING THE DOOR

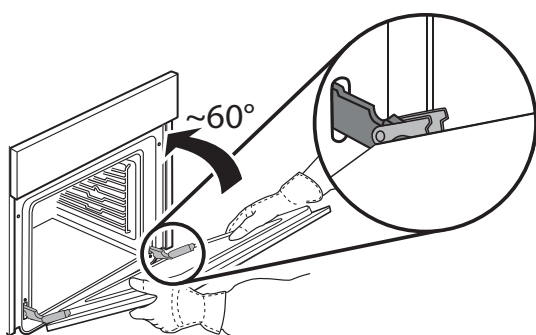
1. Open the door fully.



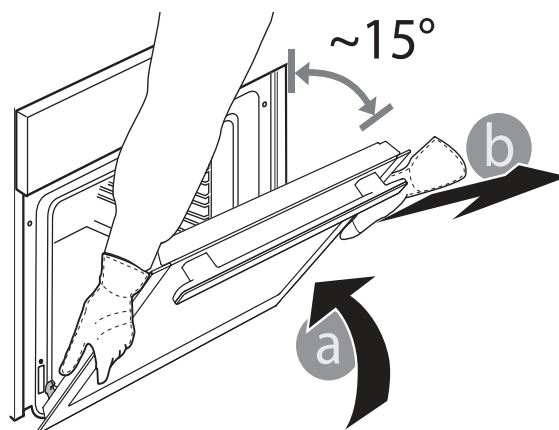
2. Lower the catches as far as they will go.



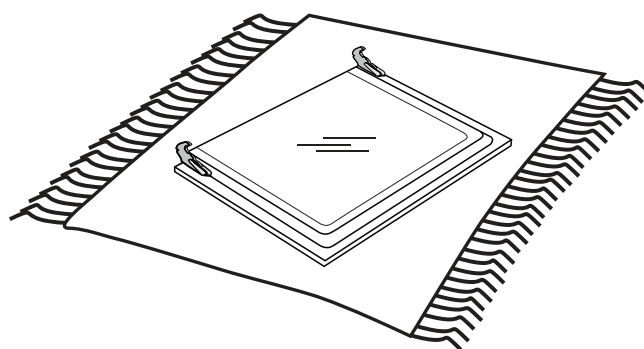
3. Close the door as much as you can.



4. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating.

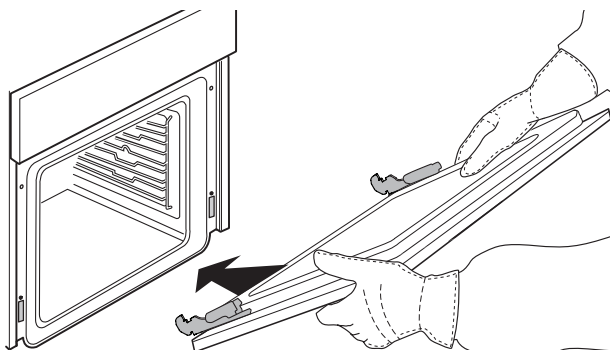


5. Put the door to one side, resting it on a soft surface.

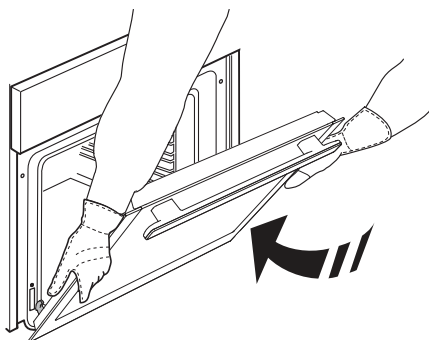


REFITTING THE DOOR

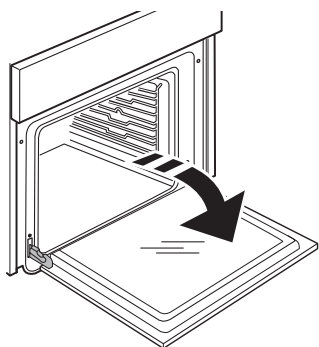
1. Hold the door near the oven and line up the hinge hooks with their seatings.



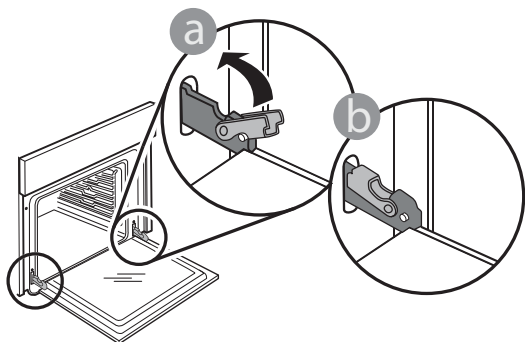
2. Fasten the upper part to the slots.



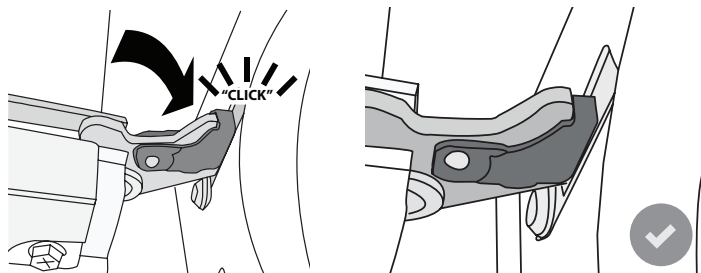
3. Lower the door and then open it fully.



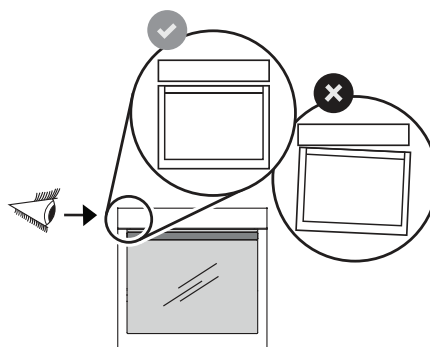
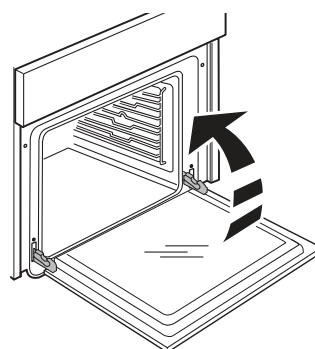
4. Lower the catches into their original position: make sure that you lower them down completely.



5. Apply gentle pressure to check that the catches are in the correct position.

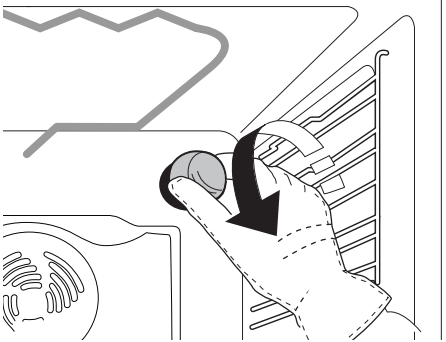


6. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: the door could become damaged if it does not work properly.



REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.



3. Reconnect the oven to the power supply.

Please note: Only use 20-40 W/230 V type G9, T300°C halogen bulbs.

The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

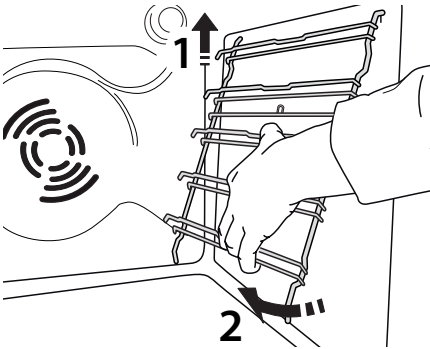
Light bulbs are available from our After-Sales Service.

- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.

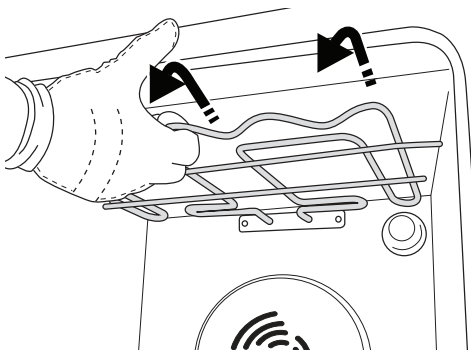
LOWERING THE UPPER HEATING ELEMENT

(ONLY IN SOME MODELS)

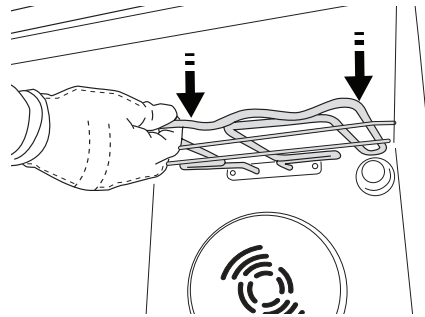
1. Remove the shelf guides.



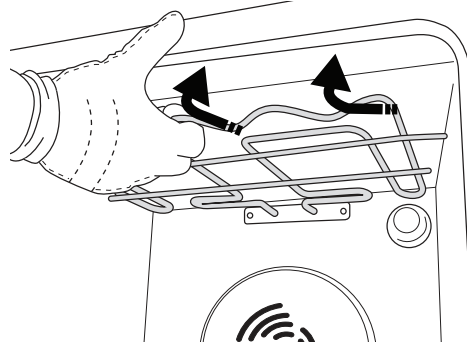
2. Carefully take the heating element out.



3. Lower the heating element.



4. To reposition the heating element, lift it up, pulling it slightly towards you, be sure it comes to rest on the lateral supports.




TROUBLESHOOTING

Any problems that arise or faults that occur can often be resolved easily. Before contacting the After-sales Service, check the following table to see whether you can resolve the problem yourself. If the problem persists, contact your nearest After-sales Service Centre.




Read the safety instructions carefully before carrying out any of the following work

PROBLEM	POSSIBLE CAUSE	REMEDY
The oven is not working.	Power cut. Disconnection from the mains. Malfunction.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the problem persists.
The oven is not heating up.	Function selected.	Select a different function. Turn off the oven and restart it to see if the fault persists.
	Door open.	Close the door and see if the fault persists.
The time is flashing.	Power cut.	You need to reset the time: Follow the instructions given in the "Using the appliance for the first time" section.
The display shows the letter "F" followed by a number.	Fault.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Maintenance" section.
Cooking will not start and/or an audible signal sounds.	The selected function is not compatible with the action you wish to perform.	Select the function again. Remove and then reinsert the meat probe.

PROBLEM	POSSIBLE CAUSE	REMEDY
The light switches off during cooking.	ECO mode activated.	Go to the "SETTING" menu to deactivate ECO mode.
	"Eco forced air" function selected.	Select a different function.
The light is not working.	The bulb needs replacing.	Follow the instructions for replacing the bulb given in the "Maintenance" section.
The brightness of the display is reduced.	ECO mode activated.	Go to the "SETTING" menu to deactivate ECO mode.
Nothing is happening when the buttons are pressed.	Oven OFF. Keypad lock activated. The control panel is dirty.	Press and hold ① to switch on the oven and see whether the problem persists. Deactivate the keypad lock by pressing the  and << buttons at the same time. Clean the surface of the control panel with a microfibre cloth (see "Cleaning" section).
The oven is making noises, even when it is switched off.	Cooling fan active.	Open the door or wait until the cooling process has finished.

TECHNICAL DATA

 **www** A complete product specification, including the energy efficiency ratings for this oven, can be read and downloaded from our website **docs.hotpoint.eu**

AFTER-SALES SERVICE

BEFORE CONTACTING OUR AFTER-SALES SERVICE

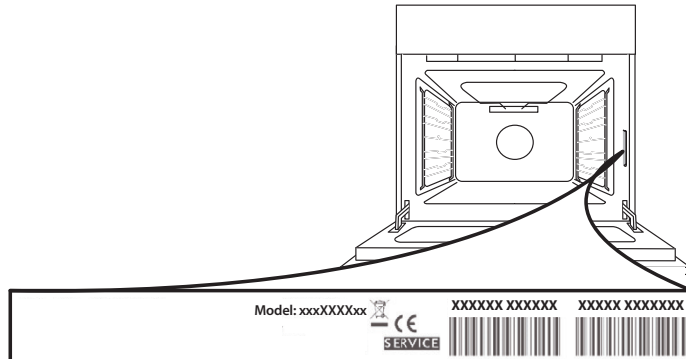
1. Check whether you can resolve the problem yourself using any of the measures described in the Troubleshooting section.

2. Turn off the oven and restart it to see if the problem persists.

IF THE PROBLEM PERSISTS AFTER HAVING PERFORMED ALL OF THE NECESSARY CHECKS, CONTACT YOUR NEAREST AFTER-SALES SERVICE CENTRE.

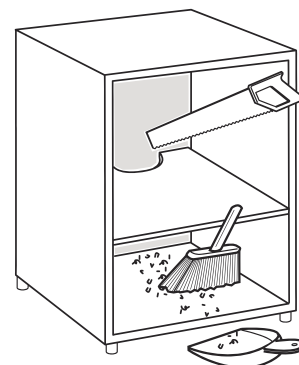
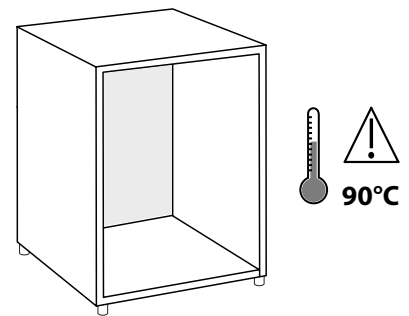
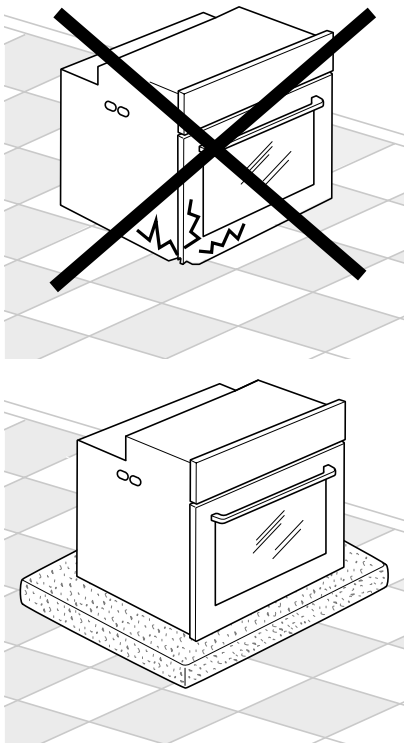
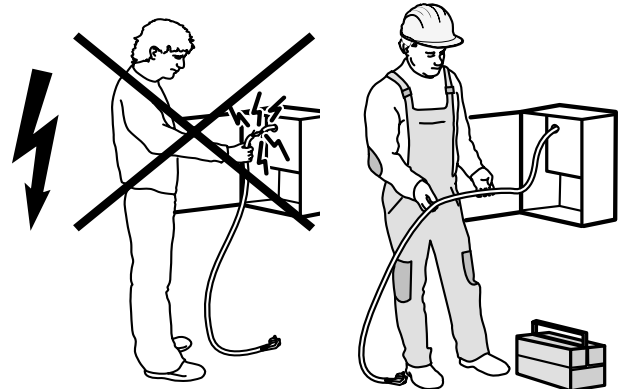
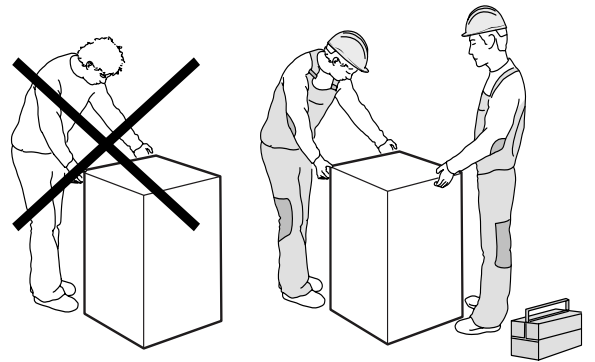
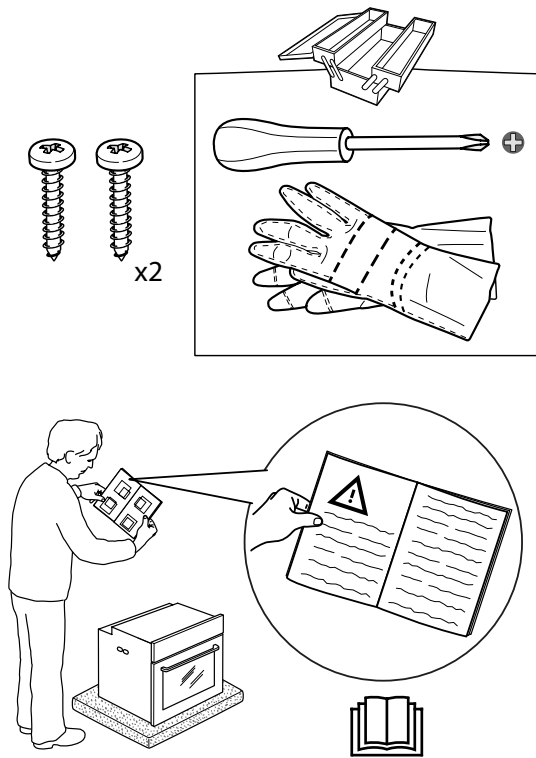
To receive assistance, call the number given on the warranty leaflet enclosed with the product or follow the instructions on our website. Be prepared to provide:

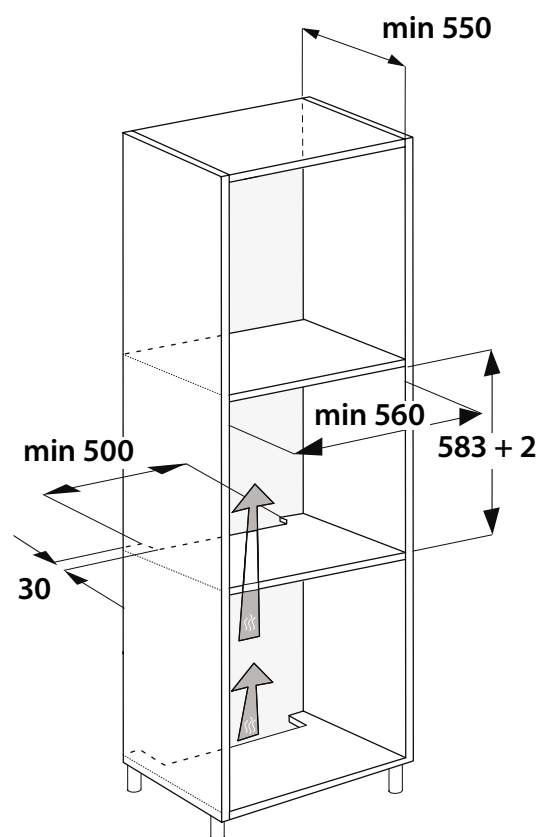
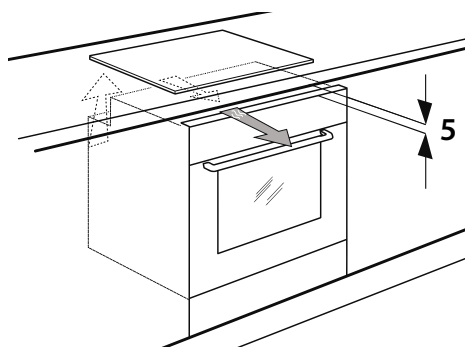
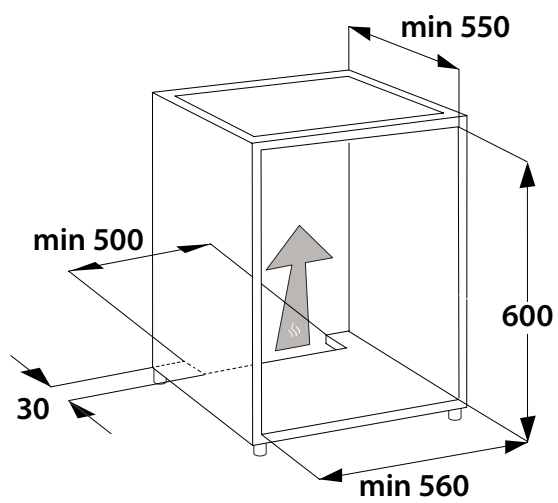
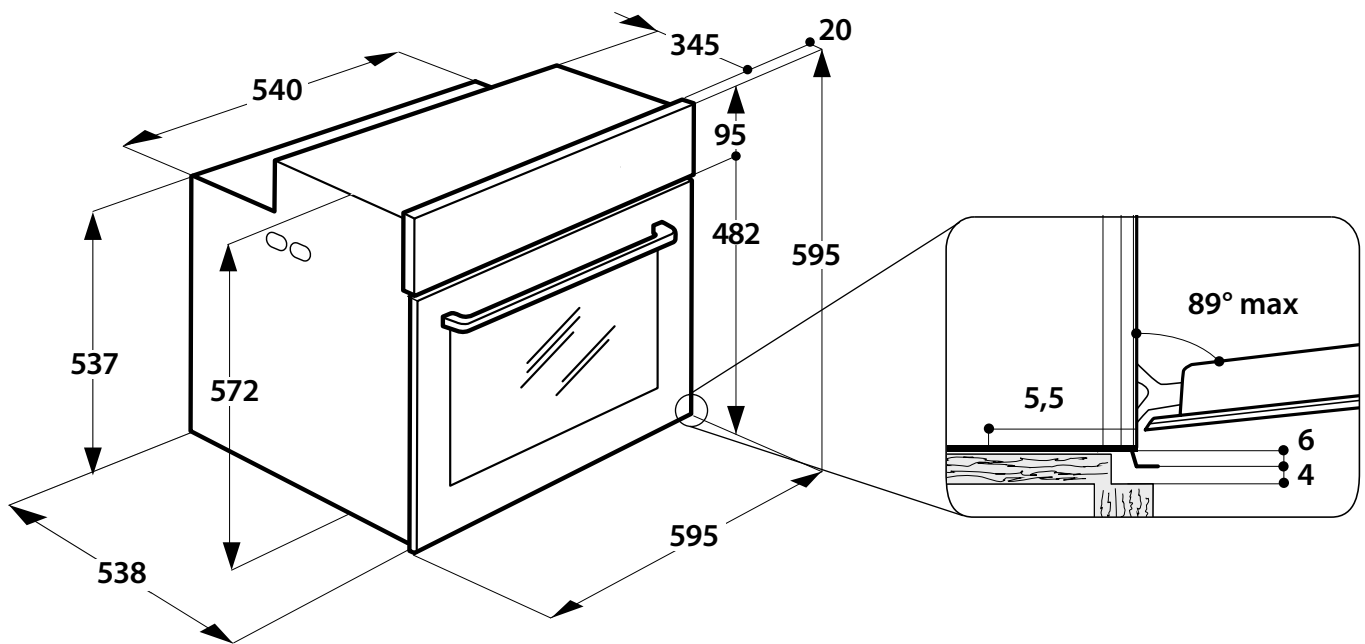
- a brief description of the problem;
- the exact model type of your product;
- the assistance code (the number following the word SERVICE on the identification plate attached to the product, which can be seen on the left-hand inside edge when the oven door is open);
- your full address;
- a contact telephone number.

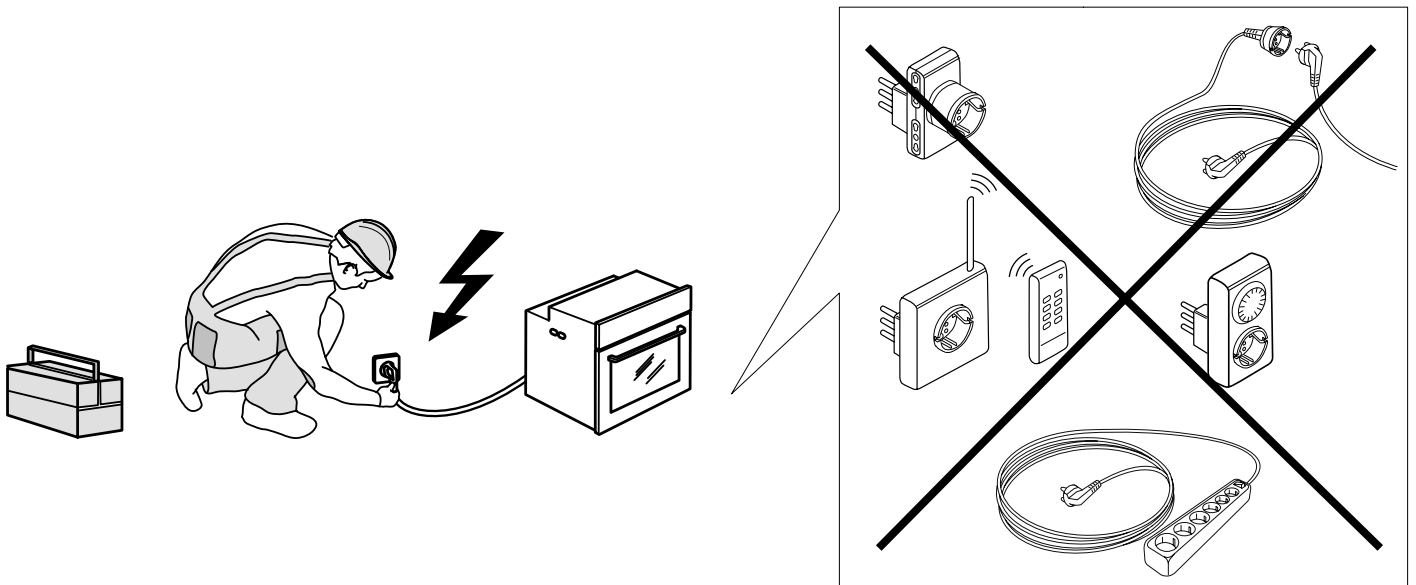
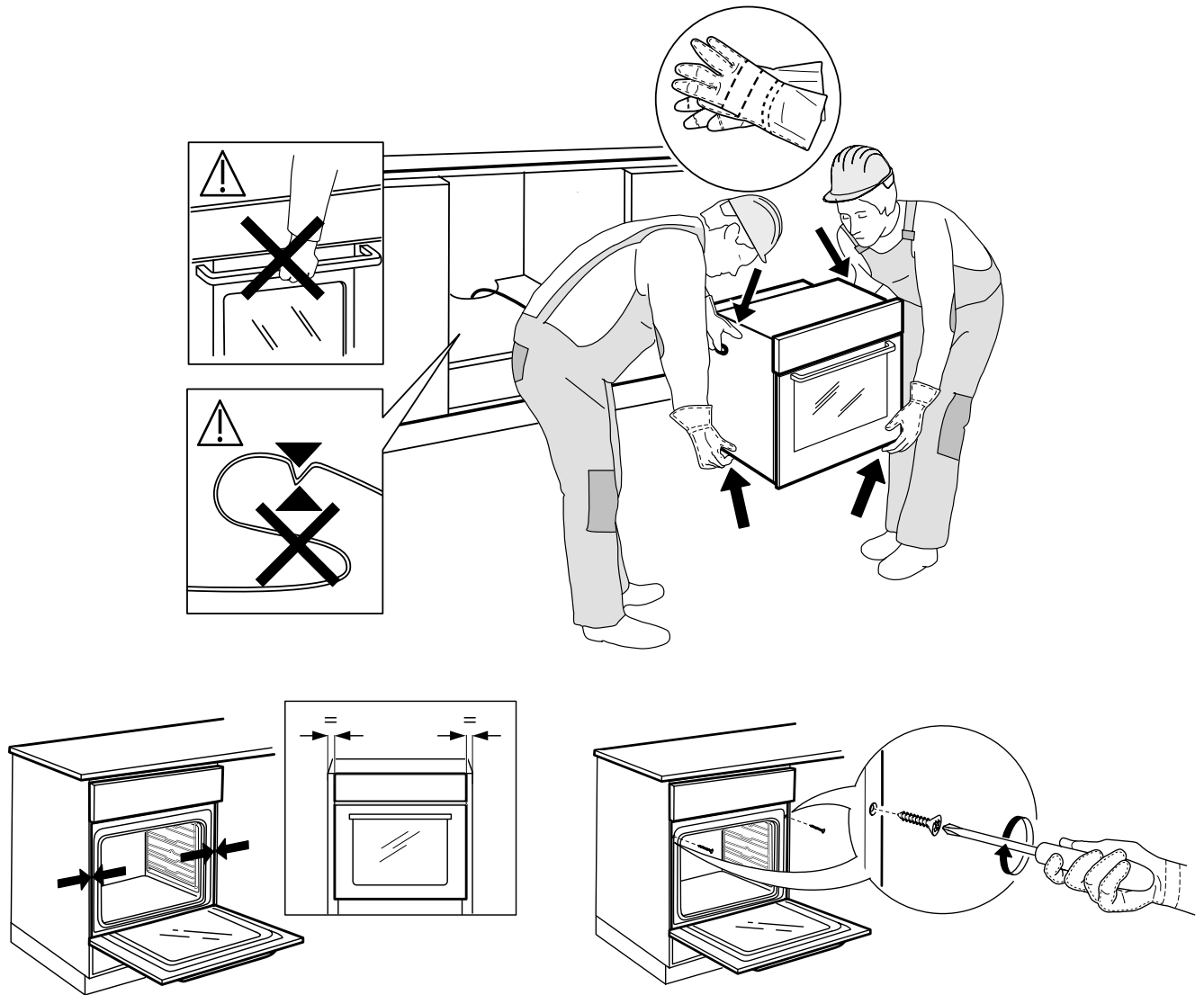


Please note: If repairs are required, contact an authorised service centre that is guaranteed to use original spare parts and perform repairs correctly.

Please refer to the enclosed warranty leaflet for more information on the warranty.







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